

SRP  
\$11.99

# Buitenverwachting

## BEYOND SAUVIGNON BLANC 2008

### VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Coastal Region
Soil Type:	Clovelly, Tukululu and Malmesbury Shale
Age of Vines:	4-18 years
Trellising:	Elongated Perold
Yield:	6.4 tons/ha
Irrigation:	None
Picking Date:	February 2008
Grape Sugar:	22-24° B
Acidity:	8.1-9.2 g/l
pH at Harvest:	2.9-3.2

BEYOND  
SAUVIGNON BLANC  
2008  
WINE OF SOUTH AFRICA

### WINEMAKING PRACTICES

Fermentation Temperature: 16° C

#### Method:

The skins were left in contact with the juice for approximately 12 hours before pressing. The juice was then inoculated with 5 selected yeast strains and fermented in stainless steel tanks for 21 days.

Wood aging: None

### TECHNICAL DETAILS

RS: 3.5 g/l	pH: 3.26
TA: 7.0 g/l	Alcohol: 13%

### TASTING NOTES

This racy, livewire bottling offers tremendous bang for the buck, consistently earning "Best Buy"/ "Best Value" accolades. It's packed with zesty flavors of gooseberry, green pepper, and lime backed by pronounced herbal notes and a mineral tang. It displays an elegance typical of cool climate Sauvignon Blanc.

### ACCOLADES

Wine & Spirits "Best Buy"